

Reba Bernier

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SKILLS

Cuisine Styles

Asian Fusion

Kitchen Skills

Sauce-making • Menu Design • Baking • Plating

Operations

Catering • Supplier Negotiation

Soft Skills

Time Management • Quality Control • Team Leadership

PROFILE

Chef with a track record building high-impact solutions and improving retention.

EXPERIENCE

Executive Chef — Thiel - Bednar (2022 - Present)

- Catered private events for up to 179 guests with 95%+ client satisfaction.
- Maintained food cost under 24% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.

Private Chef — Reilly Group (2016 - Present)

- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 23% with vendor negotiations and waste controls.
- Catered private events for up to 145 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.

PROJECTS

voevo - Integrated zero administration budgetary management

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Kuhlman - Tromp Institute (2020)

CERTIFICATIONS

- Certified Sommelier (optional)
- Food Safety Manager